MKF 1016 S



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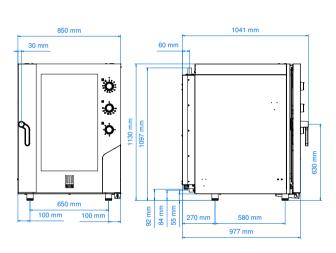


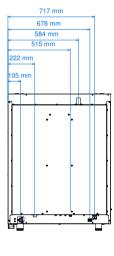
Electric combi oven 10 trays 1/1 GN or 600 x 400 mm with electromechanic panel

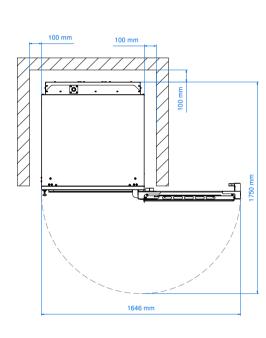
The essentiality and technology of a MILLENNIAL SMART oven encapsulated in the new MKF 1016 S oven. The oven designed for medium-sized bakeries and pastry shops, equipped with an electromechanical panel and a temperature range of 100 to 275 $^{\circ}\text{C}.$ With the ability to managing your rising by combining the oven with the new MKL 1064 S proofing cabinet, letting you obtain perfect baked goods.











Plus

Available on request at the order	Voltage (V) : AC 220/230 3 PH
	Left side opening door *
Adjustable door hinges	

Equipment

Cardboard box dimensions with pallet (WxDxH mm)	910 x 1090 x 1295	
Lateral supports	1 right + 1 left	
Cable	Three-phase+neutral [5G 4]-L=1600 mm	
Manual washing predisposition		

Condensate collection bowl, with drain on door

Hinge with door locking for openings adjusted at 60°, 90°, $1\overline{2}0^\circ$, 180°

Dimensional features

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Dimensions (WxDxH mm)	850 x 1041 x 1130
Weight (kg)	140,4
Distance between rack rails (mm)	80

Optionals

Available in the dedicated section

Electrical features

Power supply (kW)	15,5
Frequency (Hz)	50/60
Voltage (V)	AC 380/400 3N
N° motors	3 bidirectionals
Boiler (kW)	/
Protection against water	IPX4

Modularity

Feet

Functional features	
Power	Electricity
Capacity	N° 10 trays/grids 1/1 GN or 600 x 400 mm
Type of cooking	Ventilated
Steam	Direct steam controlled by knob (5 levels)
Cooking chamber	AISI 304 stainless steel
Temperature	100 - 270 °C
Temperature control	Thermostat
Control panel	Electromechanic - right side
N° programs	/
Programmable cooking steps	/
Pre-heating temperature	/
Pre-heating function	/
	Right side opening
Door	Ventilated

Inspectionable glass

Yes

Adjustable